

Appetizers & Small Plates

Soup Du Jour	4.50
French Onion Soup gruyère, provolone and parmesan cheese	6.00
Fresh Cut Garlic Fries V	4.50
House Made Guacamole and Chips V	6.50
Arancini V creamy fresh mozzarella risotto coated in breadcrumbs and fried until golden brown - served with marinara sauce	7.50
Ham and Cheese Stromboli ham and gruyere cheese rolled in pizza dough and baked until golden brown - served with dijon aioli and marinara sauce	7.50
Stuffed Mushrooms three portobello mushrooms stuffed with herb-sausage filling and baked until tender	10.00
Hummus Platter V our chef's choice house made hummus served with fresh vegetable crudités, corn and pita chips	8.50
Maryland Crab Cakes with spicy mustard remoulade sauce	12.00
Firecracker Shrimp zesty fried shrimp served with sriracha aioli and cocktail sauce	12.00

Salads

served with freshly baked bread on request

Strawberry Spinach Salad V spinach, sliced strawberries, almonds, red onions, bleu cheese and house-made strawberry vinaigrette	6.50
Chopped Salad chopped romaine lettuce, tomato, avocado, scallions, bacon, ditalini pasta, bleu cheese and house-made dressing	<i>appetizer size 6.00</i> 10.00
Asian Sesame Salad V romaine lettuce, red bell pepper, mandarin oranges, cilantro, sliced almonds, sesame seeds, wonton strips and asian-ginger vinaigrette dressing	<i>appetizer size 6.00</i> 10.00
Caesar Salad with Anchovy-Parmesan Potato Croutons and Tomatoes	<i>appetizer size 6.00</i> 10.00

Add to any salad:

Chicken	3.00
Shrimp	4.00
Salmon	4.50

V vegetarian



Burgers and Sandwiches

served with choice of garlic fries, cup of soup or side garden salad

The Classic Burger	12.50
½ lb. freshly ground prime chuck beef with sliced tomato, lettuce and onion served on a toasted brioche bun. choice of aged cheddar or swiss cheese	
Grilled Turkey Burger	10.00
grilled mushrooms and onions, lettuce, tomato and pickle on a toasted brioche bun. choice of aged cheddar or swiss cheese	
New York Reuben	12.00
corned beef, sauerkraut, swiss cheese and 1000 island dressing on marble rye bread	
Bistro French Dip	12.50
Dietz & Watson™ roast beef simmered in our house-made french onion soup served on a roasted garlic and parmesan toasted hoagie roll with a side of french onion au jus	
Beer Battered Chicken Breast	11.00
made with local craft beer, dijon aioli, lettuce, tomato and pickle on brioche bun	
Herb Roasted Turkey Panini	12.00
house roasted turkey breast, bleu cheese spread, cranberry orange relish. served on artisan tuscan bread	
Caprese Sandwich 	10.50
fresh mozzarella, tomatoes, basil aioli and baby spinach on tuscan white	
Grilled Vegetable Panini 	11.00
grilled zucchini, shiitake mushrooms, spinach, fire roasted red peppers, grilled onions, red pepper hummus, basil aioli and provolone cheese on wheat bread	

 vegetarian



Brick Oven Thin Crust Pizza

	6"	12"
Wild Mushroom, Pepperoni & Sausage roasted shiitake mushrooms, spicy pepperoni, italian sausage, fresh basil, mozzarella and oregano	8.00	14.00
Market Vegetable ✔ spinach, shiitake mushrooms, sun-dried tomatoes, bell peppers, red onions, fresh basil and mozzarella	7.00	13.00
Margherita ✔ the classic - fresh tomatoes, roasted garlic, mozzarella and fresh basil	7.00	13.00
Pancetta & Arugula italian cured bacon, diced tomatoes, roasted garlic, oregano, fresh basil, lemon oil and baby arugula	7.00	13.00
Three-Cheese Pizza ✔ mozzarella, asiago and parmesan cheese with fresh basil	6.00	12.00
Build Your Own		
1 topping	6.50	12.50
2 toppings	7.50	13.50
3 toppings	8.50	14.50
4 toppings	9.50	15.50
toppings: pepperoni, italian sausage, pancetta, bacon shiitake mushrooms, broccoli, spinach, bell peppers, red onions, tomatoes, sun-dried tomatoes, arugula, fresh mozzarella, olives, giardiniera		

Desserts

House-made Cookie	1.50
Dessert Bar	1.50
Fudge Brownie	2.00

Beverages

Starbucks® Coffee (regular or decaffeinated)	2.25
Freshly Brewed Tazo® Hot or Iced Tea	2.65
Pepsi Soft Drinks	2.50

✔ vegetarian

